

Our Wedding Packages

From the moment your guests arrive, our dedicated wedding team will ensure the comfort of your guests is our priority. Our respectable packages are designed with you in mind, so you can tailor them to your day, according to the number of guests you have, allowing you to comfortably enjoy your day,

Ivory Package

50 day guests; 80 evening guests

Package Includes

- Red Carpet Arrival
- Centre Piece, Mirror Plate and Runner
- Chair Covers and Colour Sash
- Reception Drink on Arrival
- Wedding Breakfast for 50 Guests
- Toast Drink for 50 Guests
- Evening Buffet for 80 Guests
- Evening Disco
- Overnight Accommodation for Bride and Groom Including Breakfast
- White Table Linen and Cake Knife
- Dedicated Wedding Coordinator

Wedding Breakfast Menu

Please choose one dish from each section

Vegetarian and special dietary requirements available

Starters

- Chef's Homemade Soup With Crusty Bread (Choose from: Leek and Potato, Root Vegetable or Tomato)
- Sweet Honeydew Melon Fan with Raspberry Compote

Main Course

- Home Roast Beef Served with Chef's Yorkshire Pudding
- Sage and Onion Stuffed Roast Chicken Breast
(All served with a medley of market vegetables and potatoes, and a rich gravy)

Desserts

- Triple Layer Chocolate Fudge Cake
- Classic Lemon Tart with Raspberry Coulis



Evening Buffet

Warm floured buns filled with back bacon and butchers handmade sausages
BBQ and Tomato sauce

Ivory Package Price £2,995

Additional Day and Evening Guest £29.95
Additional Evening £9.95
Children £15.00

Pearl Package

50 daytime guests; 80 evening guests

Package Includes

- Red Carpet Arrival
- Centre Piece, Mirror Plate and Runner
- Chair Covers and Colour Sash
- Reception Drink on Arrival
- Glass of Red or White Wine for 50 Guests
- Wedding Breakfast for 50 Guests
- Toast Drink for 50 Guests
- Evening Buffet for 80 Guests
- Evening Disco
- Overnight Accommodation for Bride and Groom Including Breakfast
- White Table Linen and Cake Knife
- Dedicated Wedding Coordinator

Wedding Breakfast Menu

Vegetarian and special dietary requirements available

Starters

- Chef's Homemade Soup with Crusty Bread (Choose from: Leek and Potato, Root Vegetable or Tomato)
- Sweet Honeydew Fan of Melon With Raspberry Coulis
- Cajun Chicken Caesar Salad

Main Course

- Home Roast Beef with Chef's Yorkshire Pudding and Rich Gravy
- Butter Roasted Turkey Breast with Sage and Onion Stuffing, Bacon Wrapped Chipolatas and Stock Gravy
- Poached Salmon Fillet with a Parsley Cream
(All served with a medley of market vegetables and potatoes)

Desserts

- Chocolate and Toffee Profiteroles
- Summer Berry Eton Mess
- Sticky Caramel Apple Pie

Evening Buffet

- Warm Floured Buns Filled with Back Bacon and Butchers Handmade Sausages
- Crispy Fries and Spiced Wedges
- Bbq and Tomato Sauce

Pearl Package Price £3,495

Additional Day and Evening Guest £34.95

Additional Evening £9.95

Children £15.00



Diamond Package

50 daytime guests; 80 evening guests

Package Includes

- Menu Tasting for Two
- Red Carpet Arrival
- Canapes for 50 Guests
- Centre Piece, Mirror Plate and Runner
- Chair Covers and Colour Sash
- Reception Drink on Arrival
- Glass of Red or White Wine for 50 Guests
- Wedding Breakfast for 50 Guests
- Toast Drink for 50 Guests
- Coffee and Mints for 50
- Evening Buffet for 80 Guests
- Evening Disco
- Overnight Accommodation for Bride and Groom Including Breakfast
- White Table Linen and Cake Knife
- Dedicated Wedding Coordinator

Evening Buffet

- Assorted Freshly Cut Sandwiches
- Chicken Skewers with Sweet Chilli Dip
- Baked Baby New Potatoes
- Pizza Section
- Bacon Wrapped Chipolatas
- Dressed Bistro Salad
- Homemade Slaw

Diamond Package Price £3,995

Additional Day and Evening Guest £39.95

Additional Evening £12.95

Children £15.00



Wedding Breakfast Menu

Please choose one dish from each section

Vegetarian and special dietary requirements available

Starters

- Chef's Homemade Cream of Vegetable Soup
- Honeydew Melon Basket with Raspberry Sorbet
- Smoked Salmon and Cream Cheese Bruschetta
- Liver Parfait with Chef's Own Red Onion Marmalade

Main Course

- Home Roast Topside of Beef with Yorkshire Pudding
- Roast Loin of Pork with Caramelised Apple and Cider Sauce
- Chicken Supreme with a Sautéed Leek and Smoked Bacon Cream
- Poached Salmon Fillet with a Parsley and Chive Butter
(All served with a medley of market vegetables and potatoes)

Desserts

- Salted Caramel Chocolate Brownie
- Baked Vanilla Cheesecake with Summer Berries
- Banoffee Eton Mess
- Duo of Locally Sourced Cheese and Biscuits



Intimate Mid-week Package

30 guests

Package Includes

- Red Carpet Arrival
- Centre Pieces, Mirror Plate and Runner
- Chair Covers and Colour Sash
- Reception Drink on Arrival
- Wedding Breakfast for 30 Guests
- Toast Drink for 30 Guests
- White Table Linen and Cake Knife
- Dedicated Wedding Coordinator

Wedding Breakfast Menu

Please choose one dish from each section

Vegetarian and special dietary requirements available

Starters

- Chef's Homemade Cream of Vegetable Soup
- Honeydew Melon Basket with Raspberry Sorbet
- Smoked Salmon and Cream Cheese Bruschetta
- Liver Parfait with Chef's Own Red Onion Marmalade

Main Course

- Home Roast Topside of Beef with Yorkshire Pudding
- Roast Loin of Pork with Caramelised Apple and Cider Sauce
- Chicken Supreme with a Sautéed Leek and Smoked Bacon Cream
- Poached Salmon Fillet with a Parsley and Chive Butter
(All served with a medley of market vegetables and potatoes)

Desserts

- Salted Caramel Chocolate Brownie
- Baked Vanilla Cheesecake with Summer Berries
- Banoffee Eton Mess
- Duo of Locally Sourced Cheese and Biscuits

Intimate Mid-week Package Price £ 995



Get married for £2,018 in 2018 or £2,019 in 2019

Available 1st July 2018 – 31st March 2019
and 1st September – 30th November 2019

40-day guests & 60-evening guests

Package Includes:

- Red carpet arrival
- 3 course wedding breakfast for 40 guests
- Chair covers and sash, table runner and centre piece
- Glass of red or white wine with the meal
- Use of cake table and knife
- Evening reception for 60 guests with DJ and finger buffet for 60 guests

(Additional Day/Evening Guests £39.95 | Additional Evening Guests £12.95)

Menu

- Chilled fan on melon with fruit coulis
- Sage and onion stuffed, oven roasted chicken breast with rich gravy
- Chocolate fudge cake with Chantilly cream

Evening Buffet

- Assorted sandwiches & wraps
- Selection of pizzas
- Seasoned potato wedges
- Mini quiches

